

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Aji Dulce	green to red	mild	0-500	Latin American cooking (Puerto Rico, Dominican Republic & Cuba); pickling	squat pepper with pointy bottom; from Venezuela & Colombia. Habañero type with same flavor, but no heat.	
Aleppo	green to red	mild	500-1000	spice, middle eastern cooking	mildly pungent Turkish pepper with thin walls that dries easily for use as a condiment or spice	
Anaheim 118	green to red	mild	1000 - 10000	stuffing, roasting, frying, freezing	long green chili, modest heat	
Anaheim G76	green to red	mild	1,500	roasting, chile rellanos,grilling	medium-thick fleshed fruit that have delicious mild heat and richly satisfying chile flavor	
Ancho	dark green to red	mild	1000 - 1500	stuffing, specially chile rellenos	aromatic fruity flavor; called "poblano" when in the fresh green state	
Ancho magnifico	green to red	mild	1500-2000	stuffing, roasting, salsa	earliest and largest ancho pepper with a traditional poblano flavor	
Ancho Ranchero	dark green to red	mild	1500 - 2000	stuffing, roasting, salads, chile rellenos	very large ancho pepper	
Big Jim	green to red	mild	1000-1500	roasting, stir fry, stuffing, salads	similar to anaheim	
boldog hungarian spice paprika	red	mild	0	eating fresh, salads, stuffing, roasting, grilling, spice	from the spice district of Boldog, Hungary (near Budapest); sweet paprika with no bite	
Charger (anaheim)	green to red	mild	1,500	roasting, stuffing, grilling, chile rellano	slightly larger, darker & heavier than Anaheim 118; roasts and peels well	
Corcel	green to brown, sometimes red	mild	2,000	stuffing, roasting, sauce, paste	Large ancho-type pepper with dark green & glossy fruit that matures to dark brown	
Cordon Anaheim	green	mild	1,500	chile rellano, roasting, stuffing, grilling	smooth green anaheim pepper that has an amazing flavor	
Corne de Chevre	green to red	mild	1,500	drying, sauces, salsas, frying	Basque Goat Horn pepper	
Criolla Sella	yellow	mild	500	fresh eating, seasoning	thin walled yellow pepper that is small and tapered. Good for fresh eating, on sandwiches and frying	
Golden Greek Pepperoncini	green to red	sweet	100 - 500	cooking, salads, pickling	very popular pickled Greek salad pepper; mildly hot but exciting flavor; sweeter than Italian	

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Goliath Griller	red	mild	2,000-3,000	roasting, grilling, fresh, stuffing	thin walled long red pepper with a little heat--just enough for grilling but not too much to eat fresh	
Guajillo	red	mild	2,500-5,000	New World cooking	delicate flavored, long peper;	
Italian Pepperoncini	green to red	mild	100 - 500	cooking, salads, pickling	Italian herloom; more spicy than Greek	
Joe Parker	green to red	mild	1,000-2,500	stuffing, grilling, roasting, salads	NuMex style pepper with uniform shape	
Krimson Lee	red	mild	1,000	salads, drying	sweet and spicy, paprika type pepper; heat held in ribs	
Mariachi	white to yellow	mild	500 - 600	roasting, stuffing, salads, sauces, pickling, grilling	mildly-hot flavor; improved Santa Fe Grande	
NuMex Suave Orange	green to orange	mild	500-2500	hot sauces & salsa; cooking	numex suave has the distinctive fruity flavor & aroma of a habanero with only a hint of pungency. slightly larger, plumper, more wrinkled, and ripen to a bright yellow-orange when compared to a regular orange habanero	
Pimient de Esplette	white to green	mild	2,000	pickling, canning	French pepper that is most commonly pickled or canned	
Piquillo	green to red	sweet	0-200	stuffing, eating fresh, salads	sweet & flavorful pimiento style pepper	
Sahuaro	green to red	mild	500	stufing, roasting, grilling, freezing, salads	similar to Big Chile, very large NuMex pepper	
salvatierra pasilla	dark green to chocolate	mild	150 - 1500	drying, roasting, frying	Pasilla-type pepper	
Sequoia Ancho	deep green to red	mild	1500-2500	stuffing, roasting, grilling, chile rellano	earlier, larger ancho/poblano pepper that is deep green to deep red.	
Shishito Asian Pepper	green to red-orange	sweet	500	Japanese cooking, salads	sweet thin-walled peppers with a slightly hot tinge	
Tiburon Ancho	green to brown,	mild	1500 - 2500	stuffing, roasting, salads, chile rellenos	hot variety of Ancho pepper	
Tobago Seasoning	green to red	mild	500	tobago seasoning, trinidad seasoning, pickling	Mild heirloom pepper from the Caribbean Island that is usually used as a seasoning.	
Zavory	green to red	sweet	100	saucers, stews, salsas	mild elongated habanero type pepper	